TWICKENHAM



WORKING LUNCH

Minimum numbers 10

Option 1

Honey roasted ham, cheddar and chive slaw, pickle and English mustard sandwich

Sun dried tomato, cheddar and chive slaw, pickle and English mustard sandwich

Salmon and trout scotch egg

Cured salmon and roasted trout, soft boiled egg, bound in breadcrumbs

Winter vegetable salad

Chicory, cucumber, baked beetroot, shaved radish

Chicken liver parfait

Cider chutney, shredded mushrooms

Balsamic roasted beetroot

Dill compressed cucumber, vegan feta, seeded cracker

Mini dessert

Option 2

Dill and Tuna crunch, lemon crème fraiche and spinach baguette

Roasted red pepper, lemon grilled courgette and bitter rocket wrap

Old English pork sausage roll Roasted black garlic emulsion

Bitter rocket and pickled radish salad

Caprese arancini

Breaded and fried tomato, basil and mozzarella risotto

Salmon pastrami

Cured salmon, fennel and salted cracker

Mini dessert



HOT BOWL OPTIONS

Served in hot covered bowls in a single wave service style Minimum numbers 15

Option 1

Roasted crown of chicken
Stuffed with a tarragon and mushroom farce

Roasted heritage beetroot (VE)

Yorkshire puddings
Filled with confit thigh

Wilted greens

Truffle potatoes
Truffle infused mashed paris pipers

Selection of miniature desserts

Option 2

Roasted Leg of English Lamb
Dressed in rosemary and stuffed with garlic

Goats curd and brioche bake (V)
Foraged mushrooms, picked tarragon, truffle infusion

Maple roasted parsnips

Buttered kale and broccoli

Cous-cous salad

Selection of miniature desserts

